

Instructions Years 7 - 9: A recipe

Patty cakes

Ingredients

3 tablespoons of butter
½ cup of sugar
1 cup of self-raising flour
1 egg
¼ teaspoon of vanilla
1 pinch of salt
¼ cup of milk

Method

1. Beat butter and sugar to a cream.
2. Add lightly beaten egg and vanilla. Beat well.
3. Stir flour and salt together.
4. Fold in dry ingredients alternately with milk and mix well.
5. Drop heaped teaspoonfuls of mixture into well-greased patty tins or papers.
6. Bake in a moderate oven for 10 to 15 minutes.
7. Cool on a wire rack.
8. Ice with butter icing.

Servings

Makes about 12.

Clear title outlines purpose of the instructions

List of ingredients

Precise measurements and quantities

Clear headings to separate ingredients and method

Use of third person

Use of verbs to start instructions

Steps written in present tense

Active voice (eg. *Cool on a wire rack*)

Jargon used but not defined (eg. *Fold, moderate*)

Extra information included that is relevant to the procedure

From: Townsend, A, Quill, A & Oostenbroek, P. (2010) *Text Types: a writing guide for students*, Brisbane: Farr Books, p.22.